

## **MENU #1**

Pea soup and caramelized ham **OR** Maple cream of carrot and rutabaga soup

Salad with maple dressing  
Fluffy baked cheese omelet  
Maple syrup baked beans  
Root vegetables seasoned with maple and rosemary  
Homemade sausages and grilled salt pork  
Ham feuilleté  
Homemade bread  
Condiments (marinades)  
Maple apple rolled crepes  
Creamy maple pie and blueberry pouding chômeur  
Maple taffy

Coffee, tea or herbal tea

\$26 + taxes per person. Tips not included.

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## **MENU #2**

Pea soup and caramelized ham **OR** Maple cream of carrot and rutabaga soup

Salad with maple dressing  
Fluffy baked cheese omelet  
Maple syrup baked beans with duck confit (bio)  
Root vegetables seasoned with maple and rosemary  
Homemade sausages and grilled salt pork  
Ham feuilleté  
Warm brie with maple and pears and walnut bread  
Homemade bread  
Condiments (marinades)  
Maple apple rolled crepes  
Creamy maple pie and oatmeal and pecan maple pie  
Maple crème brûlée  
Maple taffy

Coffee, tea or herbal tea

\$39 + taxes per person. Tips not included.

**MAPLE SEASON**   
**2018 Menu**  
(March 3rd through April 22nd)

## OUR SITTINGS

- 12 p.m.
- 18 p.m.
- It is possible to book during the afternoon.

Group bookings available.  
Bring your own alcohol.

## CHILDREN

(4 to 12 years old) - \$15 taxes included  
Free for children under 3 years old.

## RESERVATION REQUIRED

For a reservation, please contact Johanne: 450 827-2742.

Discount on group bookings from Monday to Thursday (minimum of 10 people).

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